

CLAIMS:

A method of producing milk foam without steam, comprising the steps of:

- (a) Producing an emulsion by combining water or milk (fat free or low fat), soluble animal or vegetable proteins and food stabilizers like hydrocolloids.
- (b) Using equipment and processes available to those familiar with the art of aerosol processing, fill said emulsion--with a propellant/expansion agent like nitrous oxide--into an aerosol can typically used for the manufacture of aerosol whipped cream and seal with a valve typically used for dispensing aerosol whipped cream.

Whereby said emulsion, once dispensed from the aerosol delivery system, may be warmed by microwave to closely resemble steam-processed milk foam without material loss of volume, or separation of component elements or ingredients.

Whereby said method converts more than ninety percent of the emulsion contained in the aerosol delivery system into milk foam.

Whereby said method produces milk foam much more quickly and conveniently than convention methods of creating milk foam.